RIDLEY HALL
Dining and Events

Christmas menu at Ridley Hall 2026

£70 per person *(including VAT and room hire)*

- To start -

Twice baked cheese souffle, Avruga caviar butter sauce, bitter leaf salad

Pâte en croute, pickles, walnut & apricot compote

Smoked haddock & squid raviolo, champagne butter sauce, leek & truffle

Velouté of roasted cauliflower, parmesan cheese gougère (V)

- To Follow -

Pithivier of butternut squash, sage & gorgonzola, girolle mushrooms,
Winter greens, caramelised onion gravy (V)

Honey & orange roasted duck, roast potatoes, sprouts, braised red cabbage,
root vegetables, roast gravy

Fillet of hake, artichoke gratin dauphinoise, mussel chowder, spinach

Slow roasted forerib of beef, pomme fondant, mushroom fricassee,
braised cabbage & beef jus (£5.00 supplement)

- To Finish -

Black cherry & Almond Christmas pudding, black cherry ice cream, brandy sauce (V)

White Chocolate, cranberry & rosemary tart, crème fraiche ice cream (V)

Mulled spiced apple tart tatin, cinnamon crème Anglaise (V)

Extra cheese course for £12.00 per person

A selection of British cheeses, quince jelly, plum & port chutney, rosemary & sea salt crackers

Tea & Coffee with Mince Pies £5.50 per person

Fair trade "Grumpy Mule" Coffee or Novus Tea with handmade apricot & frangipane mince pies